



VIRTUAL COCKTAIL TASTINGS

The Sazerac House April, May & June 2021

WELCOME TO THE SAZERAC HOUSE

VIRTUAL TASTINGS!



Before we begin, here are some helpful tips to ensure that you have a spirited tasting:

1. Please ensure that everyone participating is at least 21 or older – let's shake, mix and stir our cocktails responsibly.
2. We will mute all participants during the class; however, you are welcome to ask questions and share comments in the Q&A section or chat – we have a moderator that will pose the questions to our cocktail experts.
3. Have fun and show us your cocktail creation by tagging us on Instagram and Facebook @sazerachouse and use #sazeracathome
4. Now, go and get all your ingredients, bar tools glasses and don't forget to grab ice. We will start in 5 minutes.



VIRTUAL COCKTAIL TASTINGS



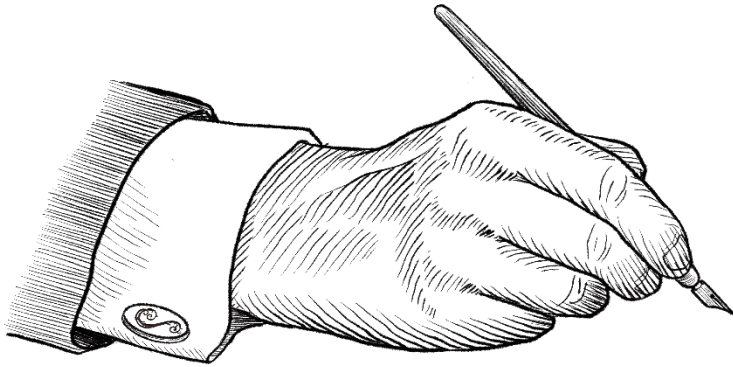
Click on the corresponding cocktail session for recipes and ingredient details.

VIRTUAL TASTING	COCKTAIL	FEATURING	DATE
Virtual Tasting	Jasmine Cocktail	Henry Ramos Gin Peychaud's Aperitivo	April 28
Virtual Tasting	Mint Julep	Buffalo Trace	May 12
Virtual Tasting	Sazerac Cocktail	Sazerac Rye	June 23

We are now hosting in-person events. Find out more at [SazeracHouse.com](https://www.SazeracHouse.com)

Click [HERE](#) to purchase cocktail kits. A portion of the sales benefits the Louisiana Hospitality Foundation

CONNECTING TO WEBEX



1. From the event's confirmation email, follow the link to WebEx Events.
2. You do not need to download the program.
3. Complete the registration form with your name and email address.
4. Session passcode: **cheers**
5. Click on JOIN NOW or JOIN BY BROWSER.
6. If experiencing technical difficulties, join us through Facebook Live at www.facebook.com/sazerachouse
7. Remember to take pictures of your cocktail creation and tag us on Facebook and Instagram @sazerachouse #sazeracathome



MEET THE TEAM

RHIANNON ENLIL - BAR EXPERT

A resident of New Orleans since 2000, Rhiannon bartended for many years and developed a passion for cocktail history and the spirits industry.

She was selected for the inaugural Cocktail Apprentice Program at Tales of the Cocktail in 2008, and later received a scholarship to attend B.A.R., the comprehensive training program, Beverage Alcohol Resource, LLC in NYC. She completed a thesis at the University of New Orleans on historic beverage trends of 20th century New Orleans, and joined the opening team at the Sazerac House in May 2019.

Rhiannon is excited to apply her experience as a bartender, manager, events coordinator, historical researcher, and New Orleans enthusiast to create raving fans for the Sazerac House and its featured brands.



MEET THE TEAM

MATT RAY - BAR EXPERT

Before joining the Sazerac House in New Orleans, Matt was the beverage director at the Ace Hotel. He previously worked for Cure and several of their bars, including Cane & Table, Bellocq, and Cafe Henri. Matt taught English and Social Studies for three years at a local high school before realizing he was drinking too much and went back to bartending.

Matt Ray is originally from Huntsville, Alabama, home of Space Camp. He performs improv with his friends. He likes reading books on air for a local radio station for the blind, reading comics in his free time, and traveling whenever he has far too much time. Matt likes dogs, Disney movies, and whiskey.

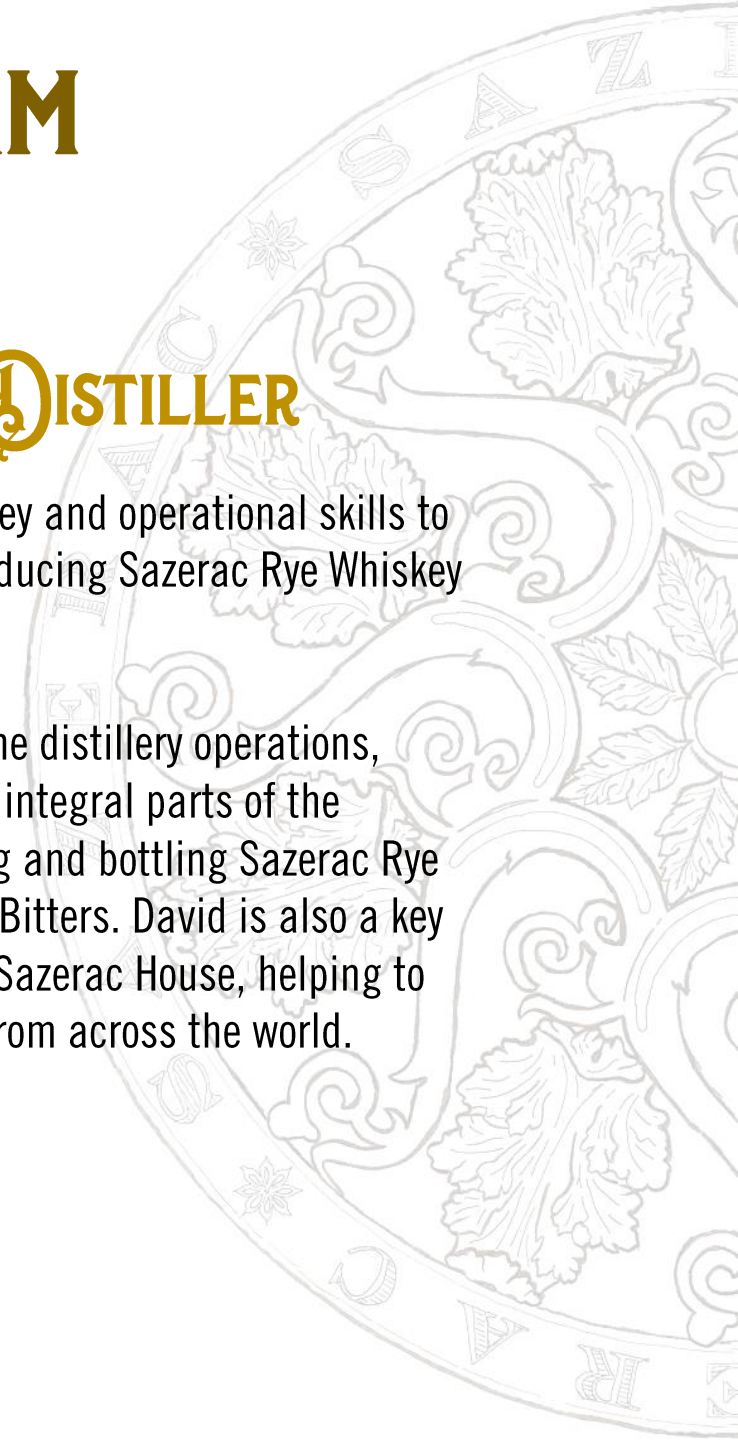


MEET THE TEAM

DAVID BOCK - HOUSE DISTILLER

David Bock has combined his love of whiskey and operational skills to lead the Sazerac House distillery team, producing Sazerac Rye Whiskey and Peychaud's Bitters.

In his role as House Distiller, David leads the distillery operations, working as part of a team that creates two integral parts of the signature cocktail of New Orleans, distilling and bottling Sazerac Rye Whiskey, and the production of Peychaud's Bitters. David is also a key component to the hospitality shown at the Sazerac House, helping to explain the distillation process to visitors from across the world.



JASMINE COCKTAIL

INGREDIENTS

1.5 oz Henry Ramos Gin
.75 oz lemon juice
.5 oz Peychaud's Aperitivo
.5 oz Gran Gala Triple Orange Liqueur
Lemon twist
Ice cubes

INSTRUCTIONS

- In a mixing tin, add the Henry Ramos Gin, Peychaud's Aperitivo, lemon juice, and orange liqueur, then add ice and shake.
- Double strain into a coupe or cocktail glass.
- Garnish with a lemon twist.

TOOLS YOU NEED

Stemmed cocktail glass
Shaker set
Jigger
Cocktail strainer
Fine mesh strainer
Swivel or Y-peeler



MINT JULEP

INGREDIENTS

2.5 oz Buffalo Trace
.5 oz simple syrup
8 mint leaves
2 mint sprigs for garnish
Crushed ice

TOOLS YOU NEED

Julep tin or short rocks glass
Muddler
Jigger
Long bar spoon
Straw (optional)

INSTRUCTIONS

- In a chilled julep cup, muddle the eight mint leaves in simple syrup, pressing lightly enough to bruise the mint but not so hard that it breaks apart.
- Add the bourbon and top with crushed ice.
- Holding the bottom of the cup, use a bar spoon to stir along the inside of the cup until the sides of the tin begin to frost (if you are using a standard glass, simply stir for 6-8 seconds).
- Top with more crushed ice.
- Garnish with a mint bouquet and a straw (optional).



THE SAZERAC®

INGREDIENTS

1.5 oz Sazerac Rye Whiskey
3 dashes Peychaud's Bitters
1/4 oz Herbsaint
1 sugar cube
Lemon peel
Ice cubes

INSTRUCTIONS

- Pack an Old-Fashioned glass with ice.
- In a second Old-Fashioned glass, place a sugar cube and add three dashes of Peychaud's Bitters to it. Crush the sugar cube.
- Add 1 1/2 ounces Sazerac Rye Whiskey to the glass with the Peychaud's Bitters and sugar. Add ice and stir.
- Empty the ice from the first glass and coat the glass with 1/4 ounces Herbsaint. Discard the remaining Herbsaint.
- Strain the whiskey / bitters / sugar mixture from the glass into the Herbsaint coated glass and garnish with a lemon peel.

TOOLS YOU NEED

2 short rocks glasses (old-fashioned)
Muddler
Jigger
Long bar spoon
Cocktail strainer
Swivel peeler or Y-peeler
Empty bowl or nearby sink



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SYRUPS

SIMPLE SYRUP

Combine equal parts of granulated sugar with hot water and stir until fully dissolved. Will keep in refrigerator for two weeks.

HONEY SYRUP

Combine two parts of honey with one part of boiling water and stir until fully incorporated. Will keep in refrigerator for two weeks.

ORGEAT

Combine 1 cup of unsweetened, natural almond milk with 1 cup of granulated sugar. Stir until the sugar is dissolved, and add 1 tsp of orange blossom water. Will keep in refrigerator for two weeks.

GRENAIDINE

Put 1 cup of pomegranate juice (100% pomegranate only, no added fruit juice or sweetener) into a large, clean jar, then add 1 cup of granulated sugar. Seal the jar and shake until all the sugar is dissolved. Will keep in refrigerator for two weeks.

A photograph of three people (two men and one woman) sitting at a bar, smiling and holding glasses of drinks, appearing to toast. The image is dimly lit with warm, brown tones. The word "CHEERS!" is overlaid in a large, white, stylized font in the center.

CHEERS!

Visit www.SazeracHouse.com for more information on events and virtual experiences.